

# Chicken Pot Pie

Meal Components: Vegetable, Grains, Meat / Meat Alternate

Main Dishes, D-11

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb	3 ¾ cups	2 lb	1 qt 3 ½ cups	<b>1.</b> Combine flour, salt, margarine or butter, and water. Mix with fork for 2-3 minutes until dough is moistened. Cover and hold in refrigerator until step 7.
Salt		¾ tsp		1 ½ tsp	
Margarine or butter	4 ½ oz	½ cup 3 Tbsp	9 oz	1 ¼ cups 2 Tbsp	
Water, cold		½ cup		1 cup	
Margarine or butter	4 oz	½ cup	8 oz	1 cup	<b>2.</b> In a heavy pot, melt margarine or butter. Add celery and onions and cook over medium heat until vegetables are tender, about 5 minutes.
*Fresh celery, ¼" diced	10 oz	2 ¼ cups	1 lb 4 oz	1 qt ½ cup	
*Fresh onions, chopped	10 oz	1 ¾ cups	1 lb 4 oz	3 ½ cups	
OR	OR	OR	OR	OR	

Enriched all-purpose flour	8 oz	1 ¾ cups 2 Tbsp	1 lb	3 ¾ cups	<b>3.</b> Slowly add flour to vegetables, stirring constantly. Cook over medium heat until golden brown, about 5 minutes.
Chicken stock, non-MSG		2 qt		1 gal	<b>4.</b> Slowly add stock and pepper. Blend well and cook over medium heat, whisking frequently until gravy is slightly thickened, about 10 minutes. Reserve for step 6.
Ground black or white pepper		¾ tsp		1 ½ tsp	
*Cooked chicken or turkey, chopped	2 lb 6 oz	2 qt 1 cup	4 lb 12 oz	1 gal 2 cups	<b>5.</b> Place 1 lb 3 oz (1 qt ½ cup) of chicken in each half-steamtable pan (12" x 10" x 2 ½"). For 25 servings, use 2 pans. For 50 servings, use 4 pans. Add 13 oz (3 cups) of mixed vegetables to the chicken in each pan.
Frozen mixed vegetables	1 lb 10 oz	1 qt 2 cups	3 lb 4 oz	3 qt	<b>6.</b> Pour 1 qt 1 ½ cups of gravy evenly over each pan of chicken and mixed vegetables. Stir to combine.  <b>7.</b> On a lightly floured surface, roll 12 ¼ oz of dough into a rectangle (12" x 10"). Cover each pan of chicken with one pastry rectangle and seal dough on sides of pan. Brush top of pastry with a pastry brush dipped in milk. Cut slits in pastry.  <b>8.</b> Bake until crust is golden brown and filling is bubbling. Conventional oven: 400° F for 20

9. CCP: Heat to 165° F or higher.

10. CCP: Hold for hot service at 140° F or warmer.

11. Cut each pan 4 x 3 (12 pieces). Portion is 1 piece.

#### Notes

\* See Marketing Guide

#### Marketing Guide

Food as Purchased for	24 Servings	24 Servings
Celery	12 oz	1 lb 8 oz
Mature onions	12 oz	1 lb 8 oz
Chicken, whole, without neck and giblets	6 lb 10 oz	13 lb 4 oz
OR	OR	OR
Turkey, whole, without neck and giblets	5 lb 1 oz	10 lb 2 oz

Serving	Yield	Volume
1 piece provides 1 ½ oz of cooked poultry, ¼ cup of vegetable, and the equivalent of 1 ¾ slices of bread.	<b>24 Servings:</b> 10 lb 11 oz	<b>24 Servings:</b> 2 pans
	<b>48 Servings:</b> 21 lb 6 oz	<b>48 Servings:</b> 4 pans

Nutrients Per Serving					
Calories	285	Saturated Fat	2.64 g	Iron	2.19 mg
Protein	17.03 g	Cholesterol	40 mg	Calcium	29 mg
Carbohydrate	27.1 g	Vitamin A	1646 IU	Sodium	230 mg
Total Fat	11.88 g	Vitamin C	2.2 mg	Dietary Fiber	2.4 g